

BREAKFAST

SERVED UNTIL 3PM

Freshly Squeezed Orange Juice	8	Berry Smoothie	12
COLD PRESSED JUICES	8	Raspberries, blueberries, strawberries, sour cherries, blackberries & honey blended with milk & yoghurt	
Back to Roots		Sunrise Drink	12
Beetroot, apple, spinach, lemon & parsley		Raspberries, blueberries, sour cherries, strawberries, pineapple, passionfruit pulp & orange juice blended with ice	
Garden Green		Banana Smoothie	12
Apple, celery, cucumber, spinach & kale		Banana, cinnamon & honey blended with milk & yoghurt	
Sunny Side Up		Mango Smoothie	12
Carrot, ginger, orange, lemon & turmeric		Mango coulis & coconut milk blended with yoghurt	
Prosecco Italy	9		
Mimosa house sparkling with OJ	9		
Spicy Bloody Mary Vodka, tomato juice & Worcestershire sauce	10		

Toasted Muesli (V, GF, VO)	15	Breakfast Burger	19
A mix of almonds, sunflower seeds, currants, cranberries, coconut, berries & toasted flakes topped with honey yoghurt & a raspberry poached pear		Double pork patty, bacon, egg & cheese with tomato chutney	
		Add chips	6

Buttermilk Pancakes (V)	19	Big Fed (GFO)	23
Served with muddled berries, Canadian maple syrup & ice cream		Fried eggs, mushrooms, tomato, bacon, chorizo & a hash brown on toasted sourdough	

Smashed Avocado (V, GFO, VO)	19.5	Feta Omelette (V, GFO)	17
Avocado, slow roasted tomatoes & spinach served on 7 grain toast with Persian style feta		Marinated Persian style feta & spinach omelette served with toasted sourdough	
Add poached eggs	5	Add salmon or chorizo	5

Eggs Benedict (GFO)	21	C+C Eggs (V, GFO)	16
Poached eggs & hickory smoked ham hock on potato rosti, topped with house made hollandaise		Aged cheddar & chive scrambled eggs served on toasted Turkish bread with tomato chutney	
		Add salmon or bacon	5

Atlantic Eggs (GFO)	22	Vegan Breakfast	18
Poached eggs on a potato rosti served with smoked salmon, crisp asparagus, rocket & topped with horseradish cream		Potato rosti, slow roasted tomatoes, spinach, mushrooms & tomato chutney	

Poached Eggs (V, GFO)	12	Breakfast Pizza	21
served on toasted sourdough		Bacon, ham, egg, mushrooms & mozzarella topped with hollandaise	

EXTRAS – \$5 EACH

Grilled Halloumi	Sautéed Mushrooms	Hash Browns	Smoked Bacon
Tasmanian Smoked Salmon	Spanish Chorizo	Avocado	

SHARE PLATES

AVAILABLE AFTER 11.30AM EVERY DAY

Fat Chips (V, VO)	12
Served with house made garlic aioli	

Sweet Potato Wedges (V, VO)	13
Served with house made chilli aioli	

Trio of Dips (V, VO)	17
Sweet potato & cashew, beetroot hummus, & tzatziki, with warm Turkish bread	

Nachos (V, GF, VO)	18
Corn chips topped with melted cheese, guacamole, salsa, sour cream & jalapeños	

Crispy Chicken Satay Skewers	17
Tenderloin skewers served with a warm spicy peanut sauce	

Salt & Pepper Calamari	17
Lightly fried calamari served with nuoc cham sauce	

Quesadilla (V, VO)	18
Black beans, onions, corn, chilli, coriander, peppers & cheese topped with sour cream & salsa	
Add chicken	5

Crispy Fried Halloumi (V)	15
Served with beetroot tzatziki	

MAINS

AVAILABLE AFTER 11.30AM EVERY DAY

Warm Roast Pumpkin Salad (V, GF, VO)	22
Honey glazed roasted pumpkin, Persian style feta, sundried tomato, pine nuts, tomatoes, Spanish onions, cucumber & roasted kale with a balsamic glaze	

Warm Thai Chicken Salad (GF)	25
Thai marinated chicken breast, cucumber, capsicum, peanuts, carrots, bean sprouts, onion, lettuce, coriander & mint tossed with a chilli, coconut & lime dressing	

Grilled Salmon (GF)	28
Pan grilled salmon fillet served on a salad of spinach, tomato, honey roasted beetroot, quinoa with a lime & pomegranate vinaigrette	

Chilli Calamari	25
Spicy calamari, sweet potato noodles, coriander, Vietnamese mint, Thai basil, red cabbage, lime & chilli dressing	

Burrito Bowl (V, GF, VO)	22
Spiced rice, fresh salsa, black beans, melted cheese, guacamole & sour cream with tortilla chips	
Add spiced chicken breast	5

Chicken ‘n’ Mushroom Penne	25
Tender chicken breast, mushroom & spinach in creamy white wine sauce topped with a parmesan crisp	

Pumpkin Risotto (V, GF, VO)	23
Butternut pumpkin, baby spinach, toasted pine nuts & parmesan	
Add chicken breast	5

Penang Chicken Curry (GFO)	26
Thai chicken curry with spring onions, capsicum & coconut cream served with jasmine rice & roti bread	

Chicken Parmigiana	28
Chicken breast schnitzel topped with hickory smoked ham, Napoli sauce & melted cheese served with fat chips & a side salad	

Fish & Chips	28
Coldstream pilsner battered rockling fillets with fat chips & house made slaw	

SANDWICHES & BURGERS

ALL SERVED WITH OUR FAMOUS FAT CHIPS

Cheeky Chick (GFO)	23
Poached chicken breast, mayonnaise, chives, rocket, & avocado on sourdough	

Turkey Club (GFO)	26
Turkey breast, grilled bacon, avocado, lettuce, & tomato with creamy mayonnaise in a toasted panini	

Philly Steak Sandwich (GFO)	26
Sautéed thinly sliced beef, bell peppers, & onion topped with melted provolone cheese & BBQ sauce in a toasted panini	

Vegan Burger (V)	24
Sweet potato, chickpea & cashew patty, vegan cheddar, spinach with beetroot relish	

Southern Fried Chicken Burger	25
Crispy fried chicken breast fillet, tangy house made coleslaw with chilli & lime mayonnaise	

Aussie Angus Beef Burger (GFO)	25
Served with melted cheese, tomatoes, lettuce, chutney & spicy mayonnaise	

*All GFO burgers are served with salad instead of chips

PIZZA

GLUTEN FREE BASES AVAILABLE UPON REQUEST

EXTRA 2

Cheesy Garlic (V, VO)	14
Garlic infused oil & mozzarella cheese	

Pumpkin & Feta (V, VO)	22
Oven roasted pumpkin, crumbled Persian style feta, toasted pine nuts, mozzarella & pesto	

Spanish Chorizo	23
Spanish chorizo, mushrooms, mozzarella, onions, potatoes, chilli, garlic & coriander	

Tuscan Chicken	23
Roast chicken, sundried tomatoes, mozzarella, pesto, rocket & basil	

Fed Square	22
Ham, mushrooms, mozzarella, olives, Spanish onion, garlic & chilli	

Ham & Pineapple	20
Leg ham, pineapple & Napoli sauce topped with mozzarella	

Margherita (V, VO)	20
House made Napoli sauce topped with mozzarella	

Spicy Salami	22
Salami, Napoli sauce, cheese, mushrooms, olives & pesto	

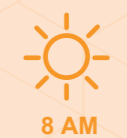
Vegan	22
Mushrooms, olives, Spanish onions, garlic & vegan cheese	

Time Out requests all patrons with food allergies or other dietary requirements to please inform their server prior to ordering. We will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens.

TIME OUT



ALL DAY DINING



365 DAYS



BEER (ON TAP) **PINT** **SPARKLING WINE** **GLS BTL**

Furphy (4.4%) 9 **House Sparkling** 8.5 35
Geelong, VIC
100% Victorian Hops & Malt beer, clean and crisp, balanced with subtle fruit flavors and aromas

Coldstream Pilsner (4.5%) 11 **Prosecco** 9 42
Coldstream, VIC
A refreshing European-style lager that is crisp, fresh & aromatic

Little Creature Pale Ale (5.2%) 11 **Chandon Brut** 13 49
Geelong, VIC
Classic American Style Pale Ale bursting with flavor and aroma full bodied, yet refreshing with bitter finish

Heineken (5.0%) 13 **ROSE & MOSCATO** **GLS BTL**
The Netherlands
International premium lager with fresh crisp taste

Asahi Super Dry (5.0%) 13 **Swan Bay Rose** 10 47
Japan
Refreshing, crisp and clear, No 1 Japanese premium lager

CIDER (ON TAP)

Little Apple Cider (5%) 11 **Mister Fox Moscato** 9 42
Moorabbin, VIC
A crisp apple cider with hints of honey & orange blossom

BOTTLED BEER **RED WINE** **GLS BTL**

Cascade Light Hobart, TAS 8 **House White** 8.5 35

Crown Lager Abbotsford, VIC 10 **Hedonist Shiraz** 11 49
McClaren Vale, SA

White Rabbit Dark Ale Healesville, VIC 10 **Heartland Cabernet Sauvignon** 10 47
Langhorne Creek, SA

Peroni Italy 10 **Swan Bay Pinot Noir** 10 47
Bellarine Peninsula, VIC

Corona Mexico 10

COCKTAILS **PITCHER GLS**

Time Out Punch 39 14
Vodka, sparkling wine, strawberries, passionfruit, lime & cranberry juice

Pimms 39 14
Pimms, lemonade, dry ginger ale, oranges, lemons, strawberries, mint & cucumber

Berry Cider 39 14
Raspberries, blueberries, strawberries, blackberries, sour cherries lime & liqueur finished with apple cider

Paloma 39 14
Tequila, fresh limes, gomme & pink grapefruit juice topped with soda

Rose Sangria 39 14
Chambord, rose, cranberry juice, soda with fresh limes & strawberries

Gin Fizz 39 14
Gin, lemon juice, gomme, pink grapefruit juice & topped with soda water

Aperol Spritz 39 14
Aperol, prosecco & orange slice with a splash of soda water

Stupid Donkey 18
Captain Morgan's spiced rum, limes, mint & ginger ale

Mango Daiquiri 18
Blended Havana Blanco rum, mango & ice, served in a chilled martini glass

Strawberry Passion 18
Muddled strawberries, lime & passionfruit pulp combined with vodka, strawberry liqueur & soda

Mojito 18
Havana Blanco rum, sugar, limes & fresh mint served over crushed ice

Super Lucky Lady 18
Combination of vodka, passionfruit pulp, limes & pineapple juice

Toblerone 18
Chocolate, Frangelico, Kahlua & Baileys shaken over ice & finished with cream & honey

Espresso Martini 18
A double shot of espresso, vodka & Kahlua, shaken over ice & served in a chilled martini glass

Cosmopolitan 18
Vodka, Cointreau, lime & cranberry juice, shaken over ice & served in a chilled martini glass

THIRST QUENCHERS **NON ALCOHOLIC**

Ginger Limeade 9
Freshly grated ginger, muddled limes & soda

Strawberry Cooler 9
Muddled strawberries, mint, lemon, apple juice & soda

Mint Tonic 9
Torn mint leaves, limes, tonic water & pink grapefruit juice

Berry Nice 9
Blueberries, blackberries, raspberries, strawberries, sour cherries, cranberry juice & soda

Pineapple Passion 9
Fresh pineapple, passionfruit pulp, limes, soda & pineapple juice

Mango Crush 9
Mango, coconut milk & lime blended with ice

Add a shot of vodka or gin 7

CHILLED CLASSICS

Iced Coffee 8
A double shot of espresso, chilled milk, vanilla ice cream & whipped cream

Iced Chocolate 8
House made chocolate sauce, chilled milk, vanilla ice cream & whipped cream

Iced Salted Caramel 8
Salted caramel sauce, chilled milk, vanilla ice cream & whipped cream

Iced Mango 8
Mango coulis, chilled milk, vanilla ice cream, topped with whipped cream

Iced Raspberry 8
Raspberry coulis, chilled milk, vanilla ice cream, topped with whipped cream

WARM COCKTAILS

Baileys Latte 12
Espresso with a shot of Baileys combined with warm milk

Baileys Hot Chocolate 12
House made chocolate sauce with a shot of Baileys topped with warm milk, whipped cream & chocolate shavings

Spiced Friar 12
Organic chai syrup mixed with Frangelico, warm milk & sprinkled cinnamon

Jaffa Hot Chocolate 12
House made chocolate sauce with a shot of Cointreau topped with warm milk, whipped cream & chocolate shavings

COFFEE BY CODE BLACK **REG LRG** **CHOCOLATE** **REG LRG**

Café Latte 4.3 5.9 **Hot Chocolate** 4.3 5.9
with house made Cadbury chocolate sauce

Long Black 4.3 5.9

Chai Latte 4.3 5.9

Flat White 4.3 5.9

Mocha 4.3 5.9

Long Mac 4.3

Espresso/Short Mac 4.3

Iced Latte 5.9

Iced Long Black 5.9

Affogato – 6.0

Espresso with vanilla ice cream 0.8

Soy Milk 1.0

Almond Milk 1.0

DESSERTS

Apple & Blueberry Crumble 13
Stewed apple & blueberries in a sweet pastry with crunchy oat & coconut crumble served with Chantilly cream

Sticky Date 13
Served warm with a rich butterscotch sauce & Chantilly cream

Chocolate Delight 13
Warmed chocolate & walnut brownie served with chocolate sauce & ice cream

White Chocolate & Raspberry Cheesecake 13
Cheesecake served with raspberry cream

Lemon Custard Tart 9
Shortcrust pastry filled with lemon custard

Marz Bar Mousse 10
Layers of crumbled biscuit, soft caramel & chocolate mousse finished with a chocolate ganache

Vanilla Slice 8
Creamy vanilla custard between layered pastry & finished with vanilla icing

Passionfruit Sponge Cake 8
Sponge cake filled with passionfruit butter cream & topped with passionfruit icing

Banoffee Pie 9
Shortcrust pastry filled with soft caramel, fresh banana, cream & topped with shaven chocolate

Carrot Cake (GF) 9
Flourless carrot cake with cream cheese icing & garnished with dried fruit & nuts

Flourless Chocolate Cake (GF) 9
Warmed flourless chocolate cake topped with shaven chocolate

Add ice cream 2

**\$12 COCKTAILS
AFTER 3PM EVERY DAY**

**\$12 COFFEE & DESSERT
AFTER 3PM EVERY DAY**